

OCEAN RESTAURANT

海之味水族餐厅

DINNER MENU

晚餐菜单

6 COURSE DINNER SET MENU

6道菜晚餐菜单

AMUSE-BOUCHE OCEAN

OCEAN 精致开胃小菜

CAULIFLOWER 花椰菜

Kaviari Caviar | Squid Ink

Kaviari 鱼子酱 | 墨鱼汁

ALASKAN SCALLOPS 阿拉斯加扇贝

Celery | Cornichon | Bresaola | Spices-Orange Reduction | Hazelnut

西芹 | 酸黄瓜 | 烟熏牛肉 | 香料柳橙酱 | 榛果

BOSTON LOBSTER 波士顿龙虾

Granny Smith Apple | Foie Gras

Granny Smith 苹果 | 鹅肝

TURBOT 大菱鲆鱼

Pearl Rice | Fin Tartare | Seaweed | Beurre Blanc

珍珠米饭 | 鱼鳍鞑靼 | 海苔 | 白酒奶油酱

A4 TOCHIGI WAGYU BEEF A4栃木和牛

Josper Oven-baked | Green Asparagus | Gherkin | Fondant Potato | Beef Jus

Josper 烧烤 | 绿芦笋 | 小黄瓜 | 方旦马铃薯 | 牛肉汁

STRAWBERRY PAVLOVA 草莓巴甫洛娃

Matcha Tea Cream | Strawberry

抹茶奶油 | 草莓

6 COURSE DINNER SET MENU \$248++ 6道菜菜单

WINE PAIRING \$148++ 葡萄酒搭配

 Sustainably farmed produce 可持续农业生产的农产品

Choice of menu format (Set Menu) applies to entire party. 全桌菜单形式(套餐)的选择需得一致。

Menu and ingredients are subject to availability. 菜单和食材会根据供应情况做出调整。

Prices are subject to 10% service charge and prevailing government taxes 9%. 价格需另加10%的服务费和9%的政府消费税。

8 COURSE DINNER SET MENU

8道菜晚餐菜单

AMUSE-BOUCHE OCEAN

OCEAN 精致开胃小菜

CAULIFLOWER 花椰菜

Kaviari Caviar | Squid Ink

Kaviari 鱼子酱 | 墨鱼汁

KING CRAB 帝王蟹

Avocado | Basil Purée | N25 Caviar Cream

牛油果 | 罗勒泥 | N25 奶油鱼子酱

FINES DE CLAIRE OYSTER Fines de Claire 生蚝

Green Beans | Lemon | Sea Urchin

青豆 | 柠檬 | 海胆

ALASKAN SCALLOPS 阿拉斯加扇贝

Celery | Cornichon | Bresaola | Spices-Orange Reduction | Hazelnut

西芹 | 酸黄瓜 | 烟熏牛肉 | 香料柳橙酱 | 榛果

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STRAWBERRY PAVLOVA 草莓巴甫洛娃

Matcha Tea Cream | Strawberry

抹茶奶油 | 草莓

8 COURSE DINNER SET MENU \$288++ 8道菜菜单

WINE PAIRING \$198++ 葡萄酒搭配